



## Where the Elite Meat for Santa Cruz Restaurant Week

October 12 – 19, 2016

3-Course Prix Fixe Menu: \$25

### APPETIZERS

#### French Onion Soup

Gratinéed with gruyere cheese on a toasted crouton.

#### Baby Lettuce Salad

Organic baby lettuces, warm goat cheese, toasted pecans, dried cranberries, and pomegranate vinaigrette.

#### Calamari Fries

Panko crusted calamari strips, fried and served with a chipotle-roasted garlic dipping sauce.

### ENTREES

#### Fresh Salmon

Filet of fresh British Columbian salmon, broiled and served on a bed of steamed organic baby spinach with lemon-sriracha beurre blanc.

#### St. Louis Ribs

Tender center cut pork ribs, slowly hickory smoked, grilled and basted with our own tangy bbq sauce.

#### Margarita Steak

A tender Bistro steak marinated with tequila, lime and spices. Grilled, sliced and served with chimichurri sauce.

### DESSERTS

#### Brownie Sundae

House made brownie warmed with vanilla bean ice cream and hot fudge.

#### White Chocolate Cheesecake

House made New York cheesecake with raspberry sauce.

#### Crème Brulee

House made with Bourbon vanilla beans.

Tax, gratuity and beverages not included.

Dinner 5:15 pm

RESERVATIONS

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